



acmeduct

09th Jan 2024

TRAVEL FOOD SERVICES

Kempegowda International Airport,
Gangamuthanahalli, Karnataka - 560300

Attn : Mr. Kamal Saraf
Ref. No. : ACME24011005
Subject : **Cleaning & Degreasing of Kitchen Exhaust System.**
Location : -

Dear Sir,

Thank you for the opportunity given to offer you our preventive hygiene cleaning services. We have surveyed the kitchen exhaust system at the said location and recommend the following scope.

Recommended Scope of Work:

We shall degrease and clean the kitchen exhaust system in the following locations:

1. Live Counter.
2. Bakery & Pick up Counter.
3. 080 D1 Main Kitchen.
4. BLR D1 Cold Section.
5. D2 Main Kitchen.
6. BLR D2 Kitchen.
7. Day Kitchen.
8. VIP Kitchen.

Method of Work:

Our work will include cleaning the entire ductwork, where physically possible, including the vertical sections. We clean ducts using several methods, one of which is a rotating brush and high-pressure steam nozzle. The other method involves a technician descending the ducts depending upon the size of the duct to manually clean the duct.

It has been our experience that most duct systems have little or no access and our procedure includes installing access panels or access doors to gain access. These panels will be of similar material and thickness as the ducts. The exact location and quantity can only be confirmed when the job is being carried out and no separate charge is made for this additional work for the first clean only.

Standards Adhered to:

Our services are carried out in accordance with NFPA # 96 (National Fire Protection Association) which states that the "entire system shall be cleaned to bare metal". Inspection and or cleaning should be carried out at least every six (6) months or earlier depending on the type and amount of cooking.

NFPA # 96 1998 edition.

**Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
Section 8-3 Cleaning**

8-3.1* Hoods , grease removal devices, fans, ducts, and other appurtenances shall be cleaned to bare metal at frequent intervals prior to surfaces becoming heavily contaminated with grease or oily sludge. After the exhaust system is cleaned to bare metal it shall not be coated with powder or other substance. The entire exhaust system shall be inspected by a properly trained, qualified and certified company or person(s) acceptable to the authority having jurisdiction in accordance with

Table 8-3.1

Type or Volume of Cooking	Inspection Frequency
Systems serving solid fuel cooking operations	Monthly
Systems serving high volume cooking operations such as 24 hr. cooking charbroiling or wok cooking	Quarterly
Systems serving moderate volume cooking operations	Semi-annually
Systems serving low volume cooking operations such as churches, day camps, seasonal businesses or senior centers.	Annually

8-3.1.1 Upon inspection, if found to be contaminated with deposits from grease laden vapors, the entire system shall be cleaned by a properly trained, qualified and certified company or person(s) acceptable to the authority having jurisdiction in accordance with Table 8-3.1

Requirements / Terms & Conditions

1. Unrestricted access to the areas of work whilst work is in progress.
2. 220V single-phase power for lighting, tools, and equipment etc. at multiple locations.
3. 6 or 8 feet ladder(s) for accessibility of ducts
4. While cleaning the ducts LPG gas supply must be shutoff, isolated and tagged out.
5. While cleaning the fan unit the power supply must be cutoff, isolated and tagged out.
6. Garbage bags for disposal of sludge/debris.
7. Provide waste disposal facility for water, grease deposits, rags and plastic etc.
8. Permit to use camera to take pre and post work photographs for submission of Reports.
9. Any damage of the plaster of paris (POP) will not be bared by us.
10. Making false Ceiling & Painting are not under our scope of work.
11. Scope of work is limited to Internal cleaning of ducts only. For External cleaning of ducts additional charges applicable.
12. Cleaning in confined spaces solely depends on accessibility; hence we hold the right to withdraw/cancel any such area from the scope of cleaning.

ESTIMATION:

SN	DESCRIPTION	SCOPE OF WORK	UNIT	RATE	TOTAL (Rs)
1	Live Counter - Kitchen Exhaust	Hood(5) + Horizontal Duct + Fan Unit(1)	LS	60,000	60,000
2	Live Counter - Fresh Air	Horizontal Duct + Fan Unit	LS	15,000	15,000
3	Bakery & Pick up Counter - Kitchen Exhaust	Hood(3) + Horizontal Duct + Fan Unit(1)	LS	45,000	45,000
4	Bakery & Pick up Counter - Fresh Air	Horizontal Duct + Fan Unit	LS	15,000	15,000
5	080 D1 Main Kitchen - Kitchen Exhaust	Hood(4) + Horizontal Duct + Fan Unit(1)	LS	45,000	45,000
6	080 D1 Main Kitchen - Fresh Air	Horizontal Duct + Fan Unit	LS	15,000	15,000
7	BLR D1 Cold Section - Kitchen Exhaust	Hood(2) + Horizontal Duct + Fan Unit(1)	LS	45,000	45,000
8	BLR D1 Cold Section - Fresh Air	Horizontal Duct + Fan Unit	LS	15,000	15,000
9	D2 Main Kitchen - Kitchen Exhaust	Hood(4) + Horizontal Duct + Fan Unit(1)	LS	45,000	45,000
10	D2 Main Kitchen - Fresh Air	Horizontal Duct + Fan Unit	LS	15,000	15,000
11	BLR D2 Kitchen - Kitchen Exhaust	Hood(3) + Horizontal Duct + Fan Unit(1)	LS	45,000	45,000
12	BLR D2 Kitchen - Fresh Air	Horizontal Duct + Fan Unit	LS	15,000	15,000
13	Day Kitchen - Kitchen Exhaust	Hood(1) + Horizontal Duct + Fan Unit(1)	LS	18,000	18,000
14	Day Kitchen - Fresh Air	Horizontal Duct + Fan Unit	LS	15,000	15,000
15	VIP Kitchen - Kitchen Exhaust	Hood(3) + Horizontal Duct + Fan Unit(1)	LS	35,000	35,000
16	VIP Kitchen - Fresh Air	Horizontal Duct + Fan Unit	LS	15,000	15,000

Goods & Service tax : Extra as applicable at the time of the work- Presently - 18%.

GSTIN NO: 33AAOCA6240M1ZG

SAC CODE : 998536

EXCLUSIONS : Filters & Vertical Duct Cleaning.

Special Condition : NA

- Payment Terms:** 50% advance and balance after completion of cleaning.
- Validity:** April, 2024
- Working time:** Normally we work from midnight to 4 AM for 24 hour Kitchens and transfer to other Outlets from 4 AM until around 8 AM. This allows us to efficiently utilize our time and give you the best possible prices as above. A minimum of 5 – 6 hours per shift required.
- Mobilization:** Normally within 2-3 Weeks after receiving the P.O.
- Safety:** We carry out all work strictly in accordance with the highest safety standard. All our technicians are well trained in all aspects of safety to ensure that accidents do not occur and they are well supervised to ensure that the operations run smoothly. All our technicians have the required Personal Protection Equipment such as overalls, eye protection, safety boots, masks, gloves etc.

We trust that the above is acceptable to you and we await your confirmation, if however you require any clarification please feel free to contact us.

Cheers!

Acme Team